PRAGOTRADE U.S.A. LLC

ATTENTION
If any components of this unit are broken,
do not operate properly, or for product returns,
please contact Pragotrade LLC at

1-800-814-4895

Outside the U.S. call 440-638-3131.

For the online catalog, log onto **www.westonsupply.com.**

Exclusively imported by Pragotrade LLC Strongsville, Ohio
www.pragotrade.com

REV080409

WESTON

OUTDOOR PROPANE VERTICAL SMOKER

INSTRUCTIONS

30″ MODEL NO. 41-0701-W
36″ MODEL NO. 41-0301-W
48″ MODEL NO. 41-0401-W

Propane Tank Is Not Included

ATTENTION CONSUMER!

Read and understand all of these instructions and keep them for future reference!

WARNING!

IF YOU SMELL GAS:
1. IMMEDIATELY shut off the gas to the Smoker.
2. IMMEDIATELY extinguish any open flames.
3. Open the door of the Smoker.
4. If the odor continues, IMMEDIATELY call your gas supplier or your local fire department for assistance!

DO NOT attempt to use the unit until any gas leaks are fixed and/or the source of the unburned gas odor is accounted for!

FOR YOUR SAFETY
1. Do not use or store gasoline or any other flammable vapors or liquids within 25 feet (7.62m) of this or any other appliance.
2. An LP gas cylinder that is not connected for use should not be stored within 10 feet (3.05m) of this or any other appliance.

COMPONENT LIST

DIAGRAM NUMBER	30" PART NUMBER	36" PART NUMBER	48" PART NUMBER	PART DESCRIPTION
1	41-0102 (3)	41-0102 (4)	41-0102 (6)	Cooking Rack
2	41-0104	41-0104	41-0104	Damper Plates (3)
3	N/A	N/A	N/A	Cabinet Assembly
4	41-0106	41-0106	41-0106	Water Bowl
5	41-0707	41-0107	41-0207	Door Panel
6	41-0108	41-0108	41-0108	Carry Handle (2)
7	41-0109	41-0109	41-0109	Wood Chip Box Lid
8	41-0110	41-0110	41-0110	Smoker Box / Wood Chip Box
9	41-0111	41-0111	41-0111	Wood Chip Box Stand
10	41-0112	41-0112	41-0112 (2)	Door Handle with Spring & Washer
11	41-0113	41-0113	41-0113	Name Plate Push Nuts (2)
12	41-0133	41-0133	41-0133	Temperature Gauge 3/8-16 Washer 3/8-16 Nut
13	41-0115	41-0115	41-0115	Ignitor Knob
14	41-0116	41-0116	41-0116	Control Knob
15	41-0117	41-0117	41-0117	Legs (4)
16	41-0118	41-0118	41-0118	Ignitor Electrode Assembly
17	41-0119	41-0119	41-0119	Brass Burner
18	41-0120	41-0120	41-0120	Gasket
19	41-0121	41-0121	41-0121	Venturi
20	41-0122	41-0122	41-0122	Burner Chamber
21	41-0123	41-0123	41-0123	Access Panel
22	41-0124	41-0124	41-0124	Control Panel Nameplate
23	41-0125	41-0125	41-0125	Control Panel Assembly
24	41-0126	41-0126	41-0126	Rotary Ignitor
25	41-0127	41-0127	41-0127	Hose / Valve / Regulator Assembly (HVR Assembly)
26	41-0735	41-0135	41-0235	Cabinet Side Rail (2)
Not Shown	41-0128	41-0128	41-0128	Hardware Bag A1 *1/4-20 x 3/8" Bolts (3)* *1/4-20 Nuts (3)*
Not Shown	41-0129	41-0129	41-0129	Hardware Bag A *1/4-20 x 5/8" Bolts (12)*
Not Shown	41-0130	41-0130	41-0130	Hardware Bag B *10-24 x 5/8" Bolts (3)* *10-24 Nuts (3)* *10-24 Lock Washers (3)*
Not Shown	41-0131	41-0131	41-0131	Hardware Bag C *5/16-18 x 3/4" Bolts (8)* *5/16-18 Nuts (8)* *5/16 Lock Washers (8)*
Not Shown	41-0132	41-0132	41-0132	Hardware Bag D* *1/4-20 x 3/8" Bolts (2)* *Door Handle Mounting Plate* *3/8 Washers (2)*
			**48" Model Contains 2 Hardware Bag D*	
Not Shown	41-0134	41-0134	41-0134	Hardware Bag F *HVR S-Hook* *Zip Tie*
27	N/A*	41-0103	41-0103	Sausage Hangers (2)

**30" Model Does Not Contain Sausage Hangers*

If any components of this unit are broken or the unit does not operate properly, call Pragotrade LLC **Toll Free at**

1-800-814-4895

Monday thru Friday 8:00am-5:00pm EST. Outside the U.S. call 440-638-3131

WARRANTY INFORMATION

SAVE THIS WARRANTY INFORMATION FOR YOUR RECORDS!

Pragotrade LLC warrants to the ORIGINAL RETAIL PURCHASER of this product that if operated in accordance with the printed instruction accompanying it, then for a period of 1 year from the date of purchase, the product shall be free from defects in material and workmanship.

The Warranty Card, along with a copy of the original receipt, must be received by Pragotrade LLC within 30 days from purchase date for the warranty to apply. Failure to send the completely filled out Warranty Card, along with a copy of the original receipt, will void the warranty.

The product must be delivered to or shipped freight prepaid to Pragotrade LLC for warranty services, in either its original packaging or similar packaging affording an equal degree of protection. Damage due to shipping is not the responsibility of the company. Pragotrade LLC charges a $35.00 per hour bench charge. NOTE: No repairs will be started without the authorization of the customer. The return shipping cost to the customer will be added to the repair invoice.

Pragotrade LLC will repair (or at its discretion, replace) the product free of charge, if in the judgment of the company, it has been proven to be defective as to seller's labor and material, within the warranty period.

New or rebuilt replacements for factory defective parts will be supplied for one (1) year from the date of purchase. Replacement parts are warranted for the remainder of the original warranty period.

For non-warranty repairs, contact Pragotrade's Customer Service at 1-800-814-4895 M-F 8am-5pm EST (outside of the United States 440-638-3131) to obtain a Return Authorization Number (RMA Number). Pragotrade will refuse all returns that do not contain this number. **DO NOT RETURN THE UNIT WITHOUT PROPER AUTHORIZATION FROM PRAGOTRADE LLC.**

LIMITATIONS: The warranty is void if the product is used for any purpose other than that for which it is designed. The product must not have been previously altered, repaired, or serviced by anyone else other than Pragotrade LLC. If applicable, the serial number must not have been altered or removed. The product must not have been subjected to accident in transit or while in the customer's possession, misused, abused, or operated contrary to the instructions contained in the instruction manual. This includes failure caused by neglect of reasonable and necessary maintenance, improper line voltage and acts of nature. This warranty is not transferable and applies only to U.S. and Canadian sales.

Except to the extent prohibited by applicable law, no other warranties whether expressed or implied, including warranty merchantability and fitness for a particular purpose, shall apply to this product. Under no circumstances shall Pragotrade LLC be liable for consequential damages sustained in connection with said product and Pragotrade LLC neither assumes nor authorizes any representative or other person to assume for it any obligation or liability other than such as is expressly set forth herein. Any applicable implied warranties are also limited to the one (1) year period of the limited warranty.

This warranty covers only the product and its specific parts, not the food or other products processed in it.

CUT ALONG THE DOTTED LINE AND SEND THE WARRANTY CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT TO:

Pragotrade LLC
20365 Progress Drive, Strongsville, OH 44149

WARRANTY CARD

SEND THIS CARD ALONG WITH A COPY OF YOUR ORIGINAL PURCHASE RECEIPT

Customer Name: _____

Address: _____

City/State/Zip: _____

Telephone Number: (_____) _____

E-Mail Address: _____

Original Date of Purchase: _____/_____/_____

Product Model #: _____

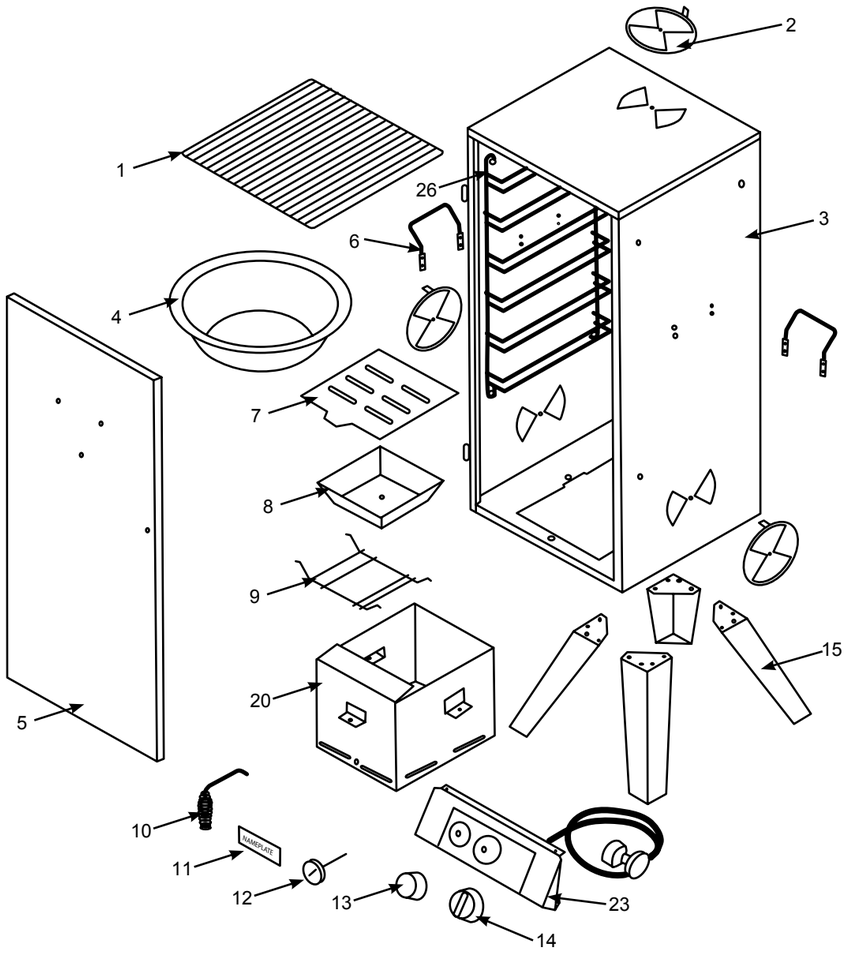
Serial # (*if applicable*): _____

ADDITIONAL ACCESSORIES AVAILABLE

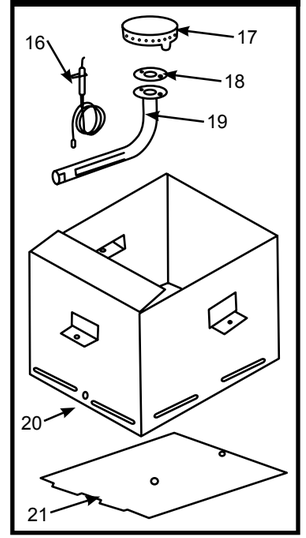
#22 Stainless Steel Pro-Series Electric Meat Grinder	08-2201-W
#32 Stainless Steel Pro-Series Electric Meat Griner	08-3201-W
Stainless Steel Manual Jerky Slicer	07-3501-W
Heavy-Duty 9” Food Slicer	61-0901-W
Hog Ring Pliers	47-1401
Mahogany Casings 1 1/2” Diameter x 12” Long	19-0201-W
Mahogany Casings 2 1/2” Diameter x 20” Long	19-0202-W

These products and many more products can be ordered by visiting
www.westonsupply.com or by calling
Pragotrade LLC Toll Free at 1-800-814-4895
Monday thru Friday 8:00am-5:00pm EST.
Outside the U.S. call 440-638-3131

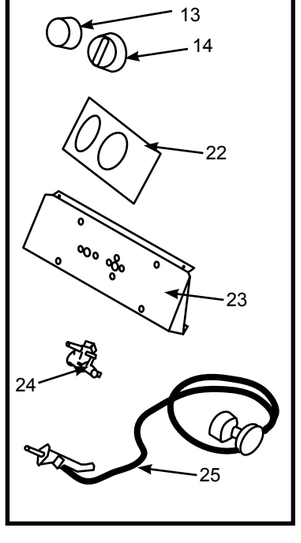
SMOKER ASSEMBLY



BURNER ASSEMBLY



GAS CONTROL PANEL ASSEMBLY



WARNING!

Be sure to follow ALL SAFETY WARNINGS and precautions that are contained in this instruction manual before using this Smoker!

NEVER leave this appliance unattended!

The Smoker becomes EXTREMELY HOT!

When the Smoker is not in use, the gas MUST BE TURNED OFF at the supply cylinder.

GENERAL SAFETY RULES

WARNING! **READ AND FULLY UNDERSTAND ALL INSTRUCTIONS AND WARNINGS PRIOR TO USING THIS APPLIANCE. YOUR SAFETY IS MOST IMPORTANT! FAILURE TO COMPLY WITH PROCEDURES AND SAFE GUARDS MAY RESULT IN SERIOUS INJURY OR PROPERTY DAMAGE. REMEMBER: YOUR PERSONAL SAFETY IS YOUR RESPONSIBILITY!**

1. DO NOT use this Smoker in a manner other than its intended purpose. It is NOT intended for commercial use. It is NOT intended to be installed or used in or on a recreational vehicle or boat.

2. For outdoor use only, DO NOT use indoors, in a garage, or in any other enclosed area without proper ventilation.

3. Keep a fire extinguisher accessible at all times.

4. DO NOT use the Smoker while under the influence of drugs or alcohol. The use of alcohol, prescription or non-prescription drugs may impair the operator's ability to properly assemble or safely operate the Smoker.

5. Use caution when assembling and operating the Smoker to avoid cuts and scrapes from rough or sharp edges.

6. Use caution when lifting and moving the Smoker to avoid strains or back injury. Two people are recommended to lift or move the Smoker. DO NOT move the Smoker while it is in use.

7. DO NOT use the Smoker near or under flammable or combustible materials such as decks, porches, or carpets. A minimum clearance range of 36 inches is recommended. DO NOT operate the Smoker under overhead constructions. Operate the Smoker only on a stable, level, non-flammable surface such as asphalt, concrete or solid ground.

8. DO NOT use the Smoker near gasoline or other combustible liquids or where combustible vapors may be present.

9. DO NOT store or operate the Smoker in an area accessible to children or pets. Store the Smoker in a dry, well protected area. NEVER leave the Smoker unattended while it is in use.

10. THIS SMOKER BECOMES EXTREMELY HOT! DO NOT allow anyone to conduct activities around the Smoker during or following use, until it has cooled. The Smoker is hot during use and remains hot for a period of time following use. Allow the Smoker to cool completely before moving or storing. DO NOT leave hot ashes unattended until the Smoker cools completely. If you must move the Smoker while it is hot, ALWAYS wear protective oven mitts or heat resistant gloves when handling the Smoker or its components.

11. NEVER use gasoline or other highly volatile fluids as a starter. They can Explode.

12. The Water Bowl and Wood Chip Box should not be moved while the Smoker is operating, or until the Smoker has cooled sufficiently. These contain hot ashes and liquids that may cause serious injury! If you must move these components, ALWAYS wear protective oven mitts or heat resistant gloves.

13. Dispose of cold ashes by wrapping them in heavy duty aluminum foil and putting them in a non-combustible container. Be sure there are no other combustible materials in or near the container. If you must dispose of the ashes before they have completely cooled, remove the ashes from the Smoker, keeping them in a heavy duty foil, and soak them completely with water before disposing of them in a non-combustible container.

14. Use caution when opening the Door of the Smoker while in operation. Keep hands, face, and body safe from hot steam or flare-ups. Protect your nose and mouth from smoke inhalation.

15. DO NOT wear loose clothing while operating the Smoker. Tie back long hair while operating the Smoker. ALWAYS wear fully-covering shoes while operating the Smoker.

16. Allow Smoker and its components to cool completely before conducting routine cleaning or maintenance.

17. NEVER use glassware, plastic, or ceramic cookware on or in your Smoker.

18. NEVER operate the Smoker without water in the Water Bowl. NEVER allow the water to completely evaporate. Check the water level at least every 2 hours. A sizzling sound may indicate a low water level. Follow instructions in this manual for adding water while operating.

19. When using flavoring wood, add a sufficient amount prior to operation to avoid having to add wood while in operation. Adding wood while operating may splash hot water and cause serious injury.

20. Use of accessories not intended for this Smoker is not recommended and may lead to injury or property damage.

21. An LP gas cylinder not connected for use should not be stored in the vicinity of the Smoker or any other appliance. DO NOT store spare LP gas cylinders within 10 feet of the Smoker. LP gas cylinders must be stored outdoors, out of reach of children. DO NOT store LP gas cylinders in a building, garage, or any other enclosed area. DO NOT store LP gas cylinders inside or on top of the smoker. Improper storage of LP gas cylinders could lead to explosion, fire, and/or personal injury.

22. While the Smoker is not in use, the gas must be turned off at the supply cylinder.

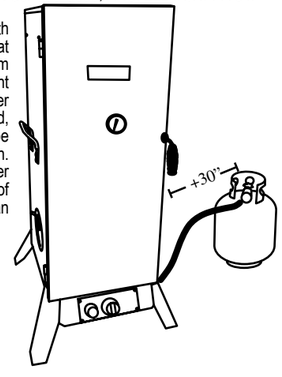
23. LP gasses are heavier than air, tend to pool and collect in low-lying areas, are easily ignited and are highly flammable! Proper care and caution should be employed when dealing with any such fuels. The Smoker should be shut off and all supply valves (on-piping or on fuel cylinders) should be closed in the event that the odor of unburned gas is detected. DO NOT attempt to use the unit until any gas leaks are fixed and/or the source of the unburned gas odor is accounted for.

24. DO NOT use the Smoker if the burner fails to light or fails to remain lit. Under such conditions, gas should be shut off and fuel cylinders should be disconnected.

25. Use under high wind conditions that result in poor burner operation such as blowing out and flaring should be avoided. If repositioning the unit does not improve operation under such wind conditions, the unit should be shut off until conditions are more favorable for proper usage.

26. All installations are to conform to local codes. In the absence of local codes, installation should conform to the National Fuel Gas Code, ANSI Z223.1/NFPA 54.

27. The Smoker should be installed with the hose regulator assembly extended at full length of hose directly (30") away from the burner. When so configured, placement results in maximum tank to Smoker distance. When the Smoker is operated, the hose/regulator and gas tank should be on a line perpendicular to wind direction. Placing tank closer than 30" to the Smoker can overheat the tank and cause release of propane through relief openings and can result in tank fire or explosion.



SAVE THESE INSTRUCTIONS.

USE CAUTION AND COMMON SENSE WHEN OPERATING YOUR SMOKER. READ ALL INSTRUCTIONS, WARNINGS AND SAFEGUARDS BEFORE ASSEMBLING AND OPERATING YOUR SMOKER.

AFTER USE SAFETY & MAINTENANCE

- Use caution when lifting and moving the **Smoker** to avoid strains or back injury. Two people are recommended to lift or move the Smoker.
- Dispose of cold ashes by wrapping them in heavy-duty aluminum foil and putting them in a noncombustible container. Be sure there are no other combustible materials in or near the container.
- If you must dispose of the ashes in less time than it takes for them to completely cool, remove the ashes from the **Smoker**, keeping them in heavy duty foil, and soak them completely with water before disposing of them in a noncombustible container.

- **CAUTION :** All care and maintenance procedures are to be performed only while the **Smoker** is turned off and cooled.
- Clean the **Water Bowl** and **Cooking Racks** with hot, soapy water. Rinse and dry thoroughly. You may prefer to coat the **Water Bowl** and **Cooking Racks** lightly with cooking oil or cooking spray.
- Frequently check and clean the **Venturi** and **Burner** for insects and insect nests. A clogged tube can lead to fire outside the smoker.
- Check to be sure the **Heat Indicator** remains accurate. Simply loosen and remove the mounting nut from the inside. There is a second nut mounted on the back of the **Heat Indicator** that can be turned to adjust the **Heat Indicator Needle**. Set the needle to the current outdoor ambient temperature and re-mount the **Heat Indicator** to the **Door** of the **Smoker**.
- To clean the inside and outside of the **Smoker Cabinet**, simply use a damp cloth. Spray-washing with a water hose is not recommended. All moisture should be wiped away and not allowed to stand inside or on top of the **Smoker**. Once cleaned, you may prefer to lightly coat the interior of the **Smoker Cabinet** with cooking oil or cooking spray.
- If rust is present on the exterior surface of the **Smoker**, clean the area with steel wool or emery cloth and lightly coat the area with cooking oil or cooking spray to help minimize recurring rust.
- When an LP tank is not connected, and to help prevent dirt or other foreign particles from clogging the **HVR**, hang the end of the **HVR** hose from the side **Handle** using the supplied **S-Hook**, as reviewed in ASSEMBLY STEP 12.
- Inspect the flames at the **Burner** by looking through the front access hole. A good flame should be blue with a yellow tip up to 1" in length. If flames are excessively yellow and irregular, oil residue and food deposits may be collecting on the **Burner**. Try cleaning the **Burner** surface and the holes to improve the flames. Bad flames may also be caused by poor **HVR**-to-**Venturi** attachment. Always let the **Smoker** cool before cleaning or checking the assembly.
- To protect your **Smoker** from weather, always keep your **Smoker** covered while not in use.

WARNING!

Be sure to follow ALL SAFETY WARNINGS and precautions that are contained in this instruction manual before using this Smoker!

NEVER leave this appliance unattended!

The Smoker becomes EXTREMELY HOT!

When the Smoker is not in use, the gas MUST BE TURNED OFF at the supply cylinder.

COOKING INSTRUCTIONS

IMPORTANT: Before each use, clean and inspect the hose and the connection to the LP cylinder. If there is evidence of abrasion, wear, cuts or leaks, the hose must be replaced before the **Smoker** is used. Refer to the "CHECK FOR GAS LEAK" instructions in the LP tank connection portion of this manual.

1. Fill the **Smoking Box / Wood Chip Box** with flavored wood chips and place the **Wood Chip Box** inside the **Smoker** as instructed in the assembly section of this manual.

2. Place the **Water Bowl** inside the **Smoker** in the lowest rack position as explained in the "ASSEMBLY STEP 8" section of this manual. Carefully fill the **Water Bowl** with water or marinade up to 1 inch below the rim. A full bowl will last for approximately 2-3 hours. Do not overfill or allow water to overflow from the **Water Bowl**.

3. Insert or adjust the **Cooking Racks** into the desired rack positions. For better access to the food with tongs or spatulas, make sure the **Racks** run from front to back as explained in the "ASSEMBLY STEP 8" section of this manual.

4. You are now ready to light the **Burner**. Refer to "LIGHTING PROCEDURES" In this manual. The heat from the **Burner** will allow the wood chips to burn, causing the flavoring smoke to accumulate. Adjust the **Dampers** to control the heat.

5. Place the food on the **Cooking Racks** in a single layer with space between each piece. This will allow smoke and hot moisture to circulate evenly around all the food pieces.

6. Smoking for 2 to 3 hours at the ideal constant cooking temperature of 225°F to 250°F will get the best results. This temperature is according to the **Heat Indicator** mounted on the front of the **Smoker**. For more tender and heavily smoked meat, a lower temperature may be preferred. If time is critical, a higher temperature range is recommended.

7. Check water level periodically and add water if low. Never allow the water to completely evaporate. Check the water level at least every 2 hours or as necessary. For best results and to retain heat, avoid opening the **Door** of the **Smoker** while in use. When the **Door** must be opened, only open it briefly. The **Smoker** will quickly resume cooking temperature after the **Door** is closed.

8. Always use a meat probe thermometer (not included) to ensure food is fully cooked before removing it from the **Smoker**.

WARNING!

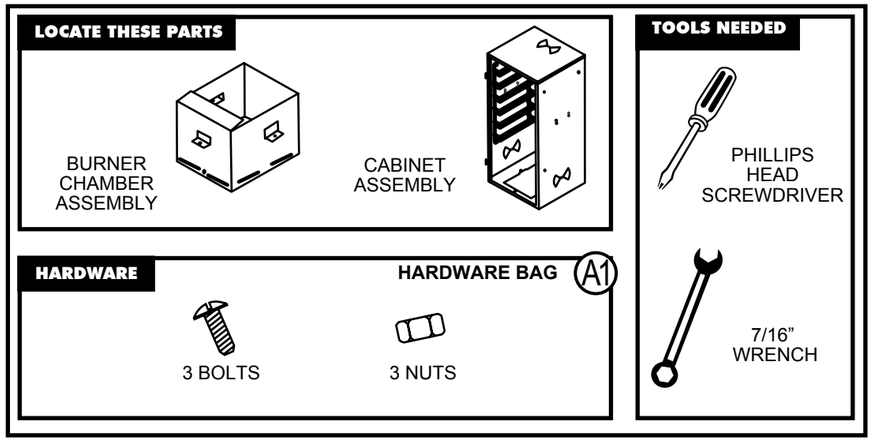
Be sure to follow ALL SAFETY WARNINGS and precautions that are contained in this instruction manual before using this Smoker!

NEVER leave this appliance unattended!

The Smoker becomes EXTREMELY HOT!

When the Smoker is not in use, the gas MUST BE TURNED OFF at the supply cylinder.

ASSEMBLY STEP 1
BURNER CHAMBER INSTALLATION



READ ALL OF THE INSTRUCTIONS THOROUGHLY, PRIOR TO ASSEMBLY!

1. With the **Cabinet** in the upright position, begin by removing the **Door Panel** from the **Cabinet Assembly** by lifting it from the hinges. Set the **Door Panel** aside. *FIGURE 1*

2. Set the **Cabinet Assembly** top side down. To prevent scratching or damaging your smoker, set the **Cabinet** on a padded surface such as cardboard or carpet. *The top of the **Cabinet** has the vent holes; the bottom has mounting holes for the **Legs**.*

3. Insert the **Burner Chamber Assembly** upside down through the bottom of the **Cabinet** as shown. *FIGURE 2* Be sure the front mounting tab and **Venturi Tube** opening is facing the front of the **Cabinet**.

4. Line up the bolt holes and insert the **Bolts** from the inside of the **Cabinet** as shown. Loosely thread on the **Nuts** to hold the assembly in place. At this time, DO NOT tighten the **Bolts** completely. *FIGURE 2*

FIGURE 1

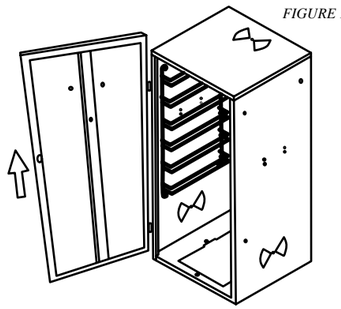
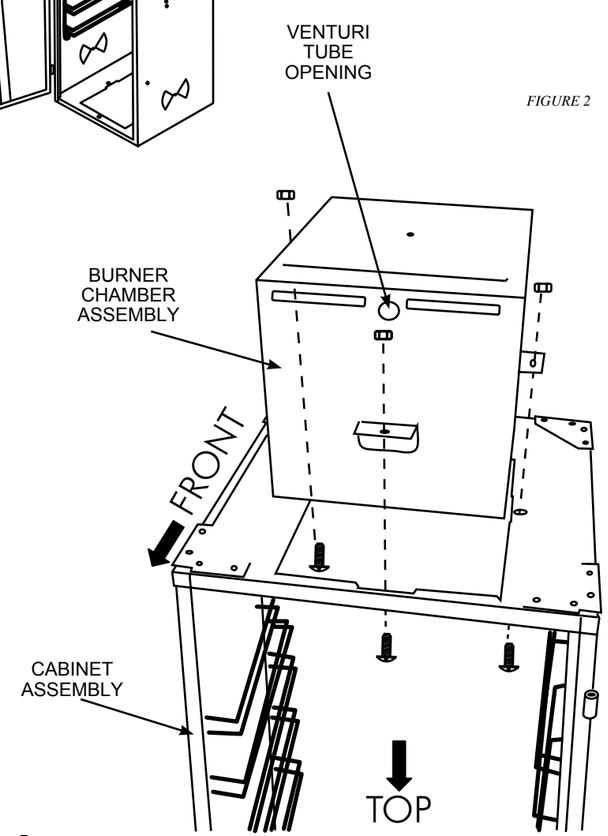


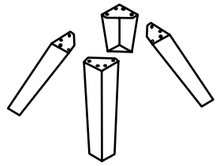
FIGURE 2



ASSEMBLY STEP 2
MOUNTING THE LEGS

LOCATE THESE PARTS

4 LEGS



TOOLS NEEDED

PHILLIPS HEAD SCREWDRIVER

HARDWARE

HARDWARE BAG (A)

NOTE: *Hardware Bag A includes 12 Bolts. You will need 10 bolts for this step. The remaining 2 bolts will be used for the next step.*

1. Leave the **Cabinet** positioned upside down.
2. Line up the back **Legs** with the mounting holes. *FIGURE 3* Insert the 3 **Bolts** into each leg (the nuts are pre-welded to the **Cabinet**).
3. Tighten the back **Leg Bolts** securely.
2. Line up the front **Legs** with the mounting holes. Insert 2 **Bolts** (the nuts are pre-welded to the **Cabinet**) leaving the third mounting hole without a **Bolt**. *REPRESENTED BY AN "X" IN FIGURE 4*
4. ***DO NOT tighten the Bolts*** on the front **Legs**. Leave them loose enough so that the front **Legs** can move easily.

FIGURE 3

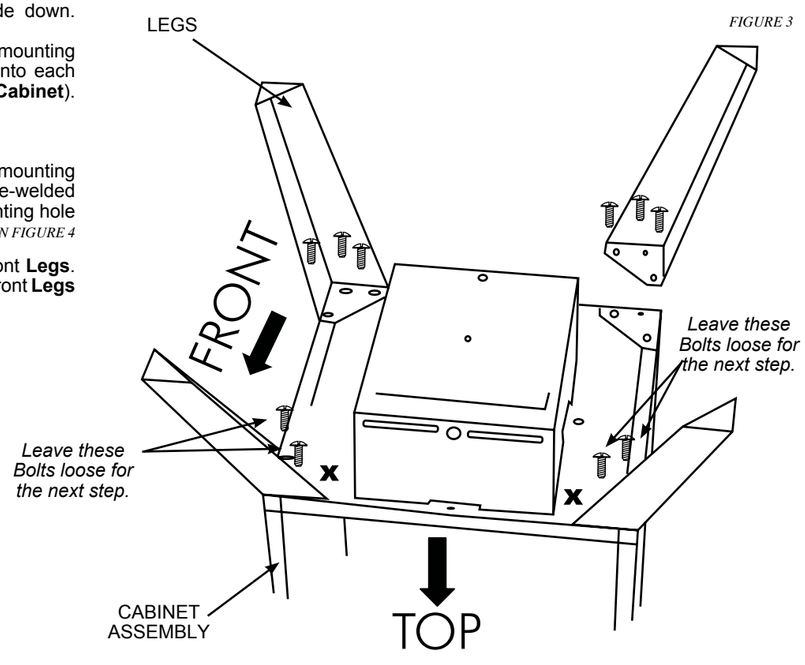
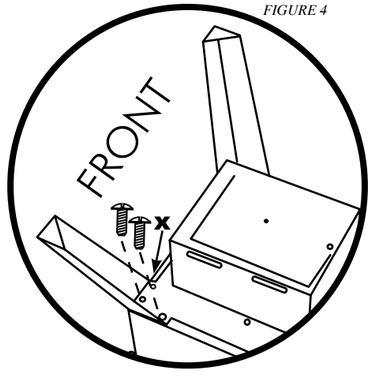


FIGURE 4



LIGHTING PROCEDURES

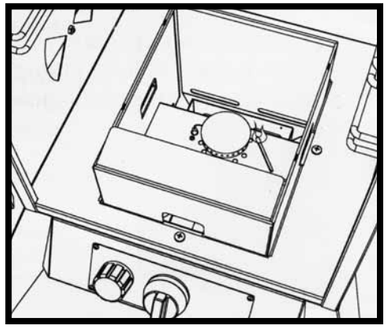
IGNITOR LIGHTING SYSTEM

1. Check all connections for leaks using the "soapy water" test as explained in the "CHECK FOR GAS LEAKS!" section of this manual.
2. Open the **Smoker Cabinet Door**.
3. Check for any blockage to the **Venturi Tube** or **Burner**. Remove any foreign objects or matter.
4. Be sure the burner control knob is in the "OFF" position.
5. Open the LP cylinder valve 1-1/2 turns by turning counter-clockwise
6. To light unit with the **Rotary Ignitor**, push in and turn the **Burner Control Knob** counterclockwise to the high setting.
7. Immediately rotate the **Ignitor Knob** clockwise until you hear it click several times (you should see a small spark jumping from the end of the electrode rod to the side of the burner). If the **Burner** doesn't light within 3 to 5 seconds, turn the **Burner Control Knob** "OFF" and wait five minutes before repeating the steps again. If **Burner** still fails to light, try match lighting the **Smoker** using the instructions noted below.
8. Once the **Burner** is lit, close the **Door** to allow heat to accumulate. The **Dampers** can then be adjusted to the desired setting to allow proper air flow and combustion. **Damper** adjustment tips are listed below.

MATCH LIGHTING

1. Follow steps 1 thru 5 of the "IGNITOR LIGHTING SYSTEM" instructions above.
2. Remove the **Wood Chip Box** and the **Wood Chip Box Stand** from inside the **Smoker**. Light a paper match and drop it into the **Burner Chamber**, making sure it falls next to the brass **Burner**. *FIGURE 1.* Quickly turn the **Burner Control Knob** to the light position. If the **Burner** does not light within 4 to 5 seconds, turn the **Burner Control Knob** off, wait 5 minutes and repeat the process.

FIGURE 1



DAMPER ADJUSTMENTS

- For better performance, rotate the **Smoker** to where the front or back of the **Cabinet** is facing the wind. This allows the adjustment of the **Dampers** to be more effective and accurate.
- The **Dampers** should NEVER be fully closed.
- Opening a side **Damper** allows more oxygen to be consumed by the fire, fueling the flames and causing an increase in temperature.
- Opening the top **Damper** helps to exhaust both the heat and smoke.
- The key to effective smoking is to watch your **Heat Indicator** on the **Door** and adjust the **Dampers** accordingly.
- Temperature maintenance is best controlled by different **Damper** adjustment configurations.
- **CAUTION:** Keep the **Dampers** open a minimum of 10% at all times.

SHUTTING THE SMOKER OFF

CAUTION: The **Smoker** can become very hot while in use. Do not touch any portion of the **Smoker** except for the **Door Handle** and **Burner Control Knob.** It may be necessary to use protective gloves.

- Turn the **Burner Control Knob** off by pushing in and rotating clockwise. The **Burner** flame should then go out.
- Turn off the LP cylinder valve by turning the knob clockwise until it stops.
- Follow all warnings and safety precautions before removing meat from smoker or preparing the unit for storage. Please see "AFTER USE SAFETY & MAINTENANCE" for proper storage procedures and the important warnings and safeguards.

OPERATING INSTRUCTIONS

SEASONING YOUR SMOKER

Before you cook food in your **Smoker**, it is important to “season” your **Smoker**. Seasoning seals the paint and interior of your **Smoker** to enhance flavoring, durability, and overall performance. This is also referred to as the “break -in” Process.

- To season your **Smoker**, simply use it as you normally would, only do not cook any food. You will need to follow all of the operating procedures in the next few sections of this manual.
- Using your desired flavoring woods and marinades, burn your **Smoker** at low temperature (around 175°F) for 45-60 Minutes. Let the **Smoker** cool, and clean out the used water and wood.
- Once the seasoning is complete, your **Smoker’s** interior will have a durable, seasoned coating.

ADDING WATER TO YOUR SMOKER

- To add water BEFORE cooking, simply remove the **Water Bowl** and fill it with water up to 1” below the rim. Then replace the **Water Bowl** to the bottom of the **Rack**.
- To add water WHILE the **Smoker** is hot, DO NOT pull the **Water Bowl** out beyond the **Rack**! The water and the Water Bowl will be extremely HOT!
- To make adding water easier and safer, use a clean watering can or jug with a long spout.
- Line the **Water Bowl** with aluminum foil before each use. This will make it easier to clean and extend the life of the **Water Bowl**.

ADDING WOOD/CHARCOAL TO YOUR SMOKER

- To add wood chips BEFORE cooking, simply fill the **Wood Chip Box** with your choice of flavoring hardwood chips. The amount and type of wood you use is entirely up to you. One full box is typically enough for several hours of smoking. Once the **Wood Chip Box** is filled, place the **Wood Chip Box Lid** on top of the **Wood Chip Box** and set the **Wood Chip Box** in the **Smoker**.
- To add wood chips WHILE cooking, we recommend using tongs or long handled pliers to remove the **Wood Chip Box Lid** and to place the pieces into the **Wood Chip Box** without removing it. IT IS NOT RECOMMENDED to remove the **Wood Chip Box** while the **Smoker** is in operation.

  CAUTION: The **Wood Chip Box** and the **Wood Chip Box Lid** get very HOT! Avoid handling them while in use. ALWAYS wear protective oven mitts when handling hot components!

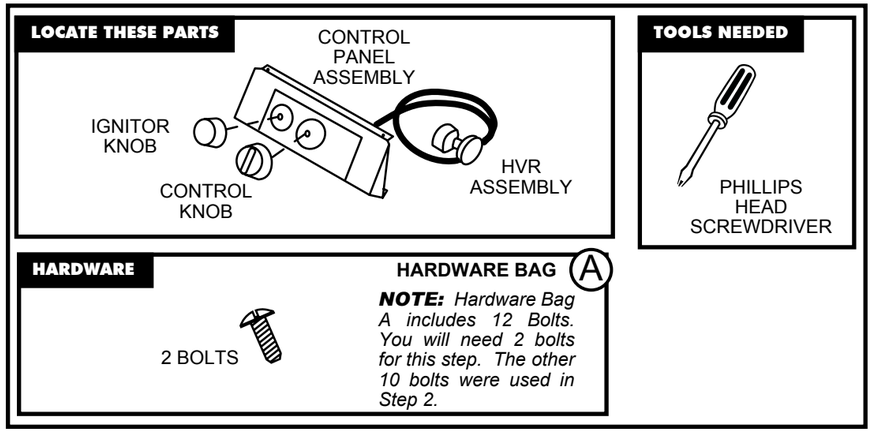
WOOD FLAVOR CHOICES FOR YOUR SMOKER

Small wood chips work best inside the **Wood Chip Box**. Use dry hardwoods such as hickory, pecan, apple, cherry, or mesquite. Most fruit or nut tree woods produce excellent smoke flavoring. Do not use resinous woods such as pine or plywood. These usually produce unpleasant flavoring. Let your taste be your guide – experiment with different types and quantities of wood chunks, chips, or sticks. You can even mix woods.

To produce more smoke and to prevent fast burning, pre-soak the wood chips in a separate bowl of water for at least 20 minutes, or wrap the chips in perforated aluminum foil. Most smoke flavoring occurs within the first hour of cooking. Adding wood chips after the first hour is typically not necessary unless extra smoke flavoring is desired.

NOTE: To catch drippings that may come from the bottom of the Smoker, place a metal tray underneath.

ASSEMBLY STEP 3
CONTROL PANEL / HVR SYSTEM / IGNITOR INSTALLATION


LOCATE THESE PARTS
CONTROL PANEL ASSEMBLY
IGNITOR KNOB
CONTROL KNOB
HVR ASSEMBLY
TOOLS NEEDED
PHILLIPS HEAD SCREWDRIVER
HARDWARE
HARDWARE BAG A
2 BOLTS
NOTE: Hardware Bag A includes 12 Bolts. You will need 2 bolts for this step. The other 10 bolts were used in Step 2.

1. Leave the **Cabinet** positioned upside down.
2. Attach the **Ignitor Knob** and the **Control Knob** to the **Control Panel Assembly**. *FIGURE 5* Make sure the **Control Knob** properly seats on the keyed shaft. *FIGURE 6*
3. Line up the **Control Panel**. *FIGURE 7*
4. The (Hose/Valve/Regulator) **HVR** stem must be inserted into the **Venturi**. *FIGURE 8* ***WARNING! Improper installation may cause a fire outside of the Smoker!***
5. When sliding the **Control Panel** into place, make sure the tabs capture the front **Legs.** *FIGURE 9*
6. Connect the **Ignitor** wire to one of the prongs on the **Ignitor.** *FIGURE 9*
7. Insert the 2 remaining **Bolts** from **Hardware Bag A** through the tabs on the **Control Panel** and thread them into the mounting holes. *FIGURE 8*
8. Firmly tighten all of the **Bolts**, including the loose **Bolts** on the front **Legs**.

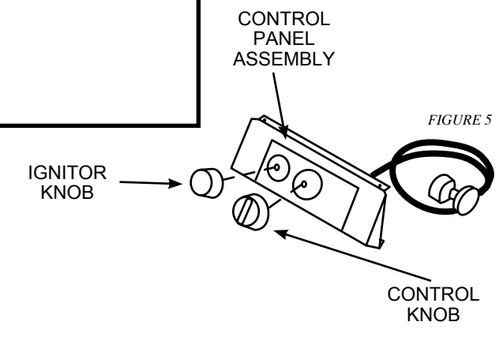
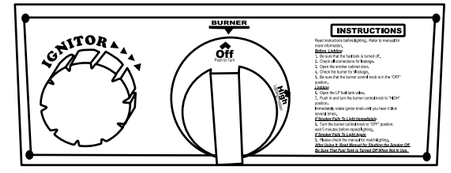


FIGURE 5

FIGURE 6



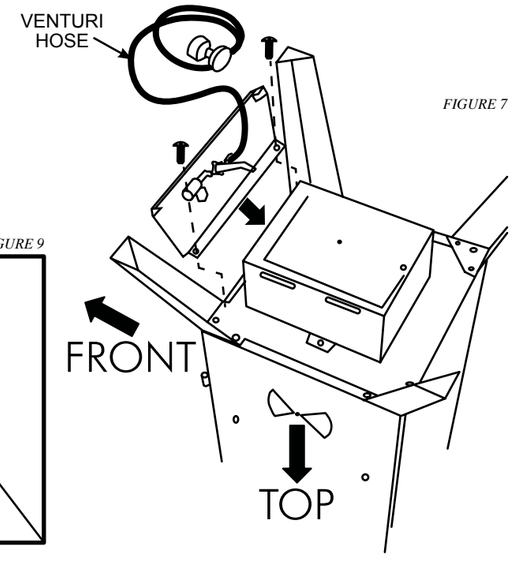


FIGURE 7

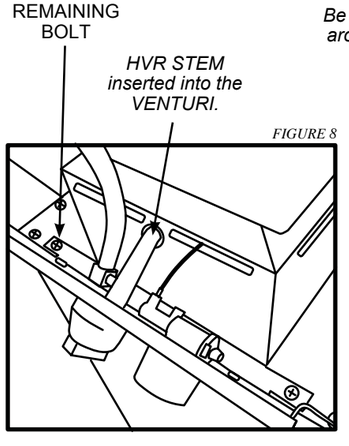


FIGURE 8

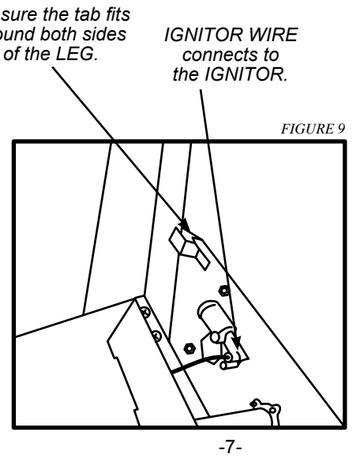
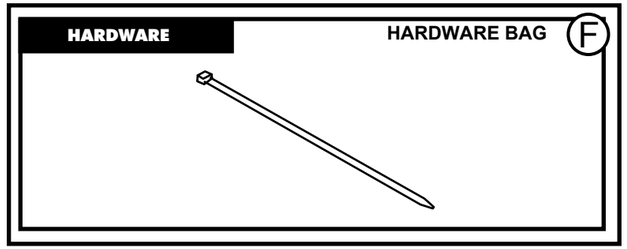


FIGURE 9

ASSEMBLY STEP 4
SECURING THE GAS LINE



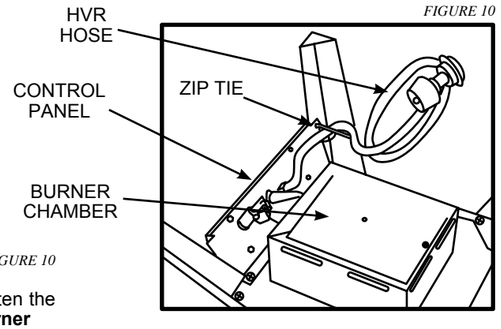
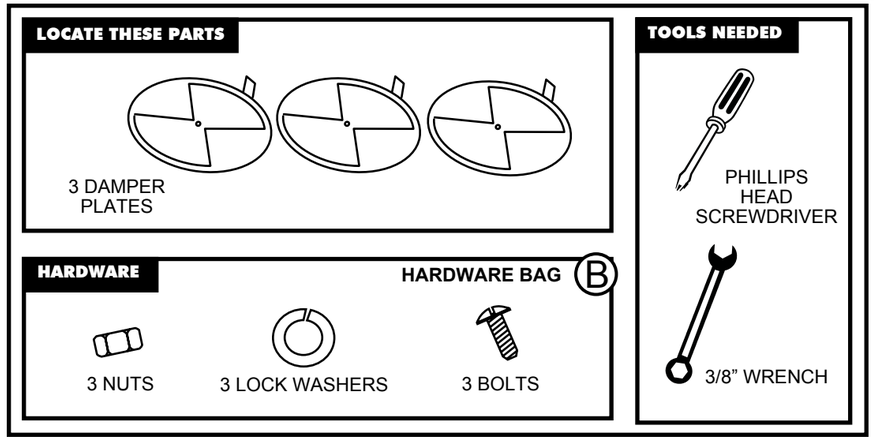


FIGURE 10

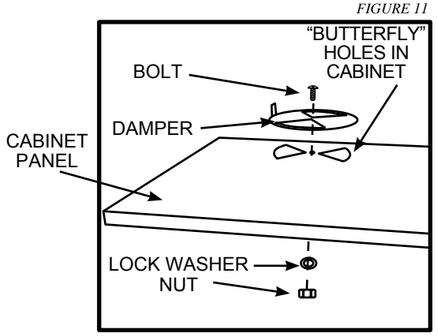
1. Using the **Zip Tie**, secure the Hose to underside of the **Control Panel**. *FIGURE 10*
2. Tighten the zip tie so that there is no slack remaining. DO NOT over-tighten the **Zip Tie** to help prevent the hose from coming into contact with the hot **Burner Chamber**. OVER-TIGHTENING may restrict gas flow and could damage the gas line.
3. Inspect the installation underneath the **Smoker** to ensure that the **Hose** is not rubbing any portion of the **Burner Chamber**.
4. Carefully turn the **Smoker** upright onto its **Legs**.

ASSEMBLY STEP 5
DAMPER PLATE INSTALLATION



1. Set one **Damper Plate** on top of the **Cabinet** and line it up with the corresponding "butterfly" holes. *FIGURE 11*
2. Insert a **Bolt** from the top through the center hole.
3. From the bottom side, place a **Lock Washer** and **Nut** on the **Bolt**.
4. Thread the **Nut** just tight enough to keep the **Damper Plate** snug, it should be able to rotate with little resistance.
5. Repeat steps 1-4 on the other 2 sides with the **Dampers Plates**.

FIGURE 11



CHECK FOR GAS LEAKS!

After all connections are completed, check all connections and fittings for leaks with a soap solution.

- With all valves closed, apply the leak check solution (50/50 mix of dish washing detergent and water) to all gas carrying connections and fittings.
- Open tank valve.
- Presence of bubbles at areas of wet solution indicates a gas leak.
- If Leaks are detected or you smell or hear gas, IMMEDIATELY shut off the valve and repair the leak or replace the defective part. Do not use the **Smoker** until all leaks are corrected!

WARNING!

SET-UP TIPS

- When setting up the smoker and tank, it is recommended to have the tank and smoker on a line perpendicular to the wind direction.
- The gas hose/regulator assembly should be totally extended to the maximum distance so that the hose is straight and the tank is as far from the smoker as it can be.
- LP tanks are intended for operation in the upright position only.
- Care should be taken to protect the fuel supply hose from damage from either foot or vehicle traffic.
- If the appliance is not in use, the gas must be turned off at the supply cylinder and the cylinder should be disconnected from the appliance.
- Storage of the Smoker indoors is only permissible if the cylinder is disconnected and removed from the Smoker.

WARNING!

Be sure to follow ALL SAFETY WARNINGS and precautions that are contained in this instruction manual before using this Smoker!

NEVER leave this appliance unattended!

The Smoker becomes EXTREMELY HOT!

When the Smoker is not in use, the gas MUST BE TURNED OFF at the supply cylinder.

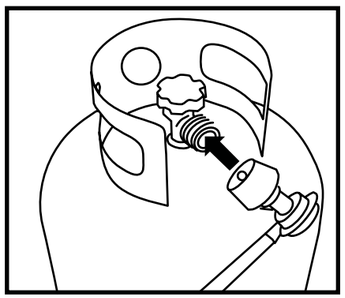
CONNECTING THE LP TANK

WARNING!

WARNING! ALL OF THE INSTRUCTIONS AND SAFEGUARDS ON THIS PAGE MUST BE FOLLOWED TO PREVENT FIRE, DAMAGE AND/OR INJURY!

1. The knob on the LP tank must be closed. See that the knob is turned clockwise to a full stop.
2. Check that the **Control Knob** on the **Smoker** is turned off.
3. Remove the protective cap from the LP tank valve and coupling nut, if present.
4. Hold the regulator in one hand and insert the nipple into the valve outlet. Be sure the nipple is centered in the valve outlet. The coupling nut connects to the large outside threads on the valve outlet. Use care – do not cross-thread the connection.
5. Hand tighten the coupling nut clockwise until it comes to a full stop. Firmly tighten by hand only. DO NOT use tools.

FIGURE 21



CAUTION: In the gas connection process, when threading the **HVP Hose** to the LP tank valve some resistance will be encountered. This is normal when seating the valve. Seating the valve requires about one-half to three-quarters additional turns to complete the connection.

- *Any fuel supply cylinder used must be constructed and marked in accordance with specifications for propane cylinders of the U.S. Department of Transportation (DOT) CFR 49, or CAN/CSA B339. The appliance is to be used only with the 20 pound, vertical standing vapor withdrawal type tank.*
  (A) Do not store tanks under or near the **Smoker**.
  (B) Never fill tanks more than 80% full.

  If instruction A and B above are not followed exactly, a fire causing death or serious injury may occur.

- This **Smoker** is designed to operate on LP (Liquefied Propane) gas only.
- The 20 lb LP cylinder used with this **Smoker** must conform to the following requirements: Diameter- 12" (30.5cm), Height- 18" (45.7cm), with a Maximum Capacity of 20 pounds.
- The gas cylinder used must include a collar to protect the cylinder valve. The cylinder supply system must be arranged for vapor withdrawal.
- **The instructions stated on gas cylinder tanks have to be followed when filling or transporting tanks. Failure to do so could result in problems relating to overfilling, excessive venting release of gas and to regulator freezing.**
- Do not allow dirt or foreign material to get into or onto tank connection when it is not attached to the fuel supply system. Use the protective cap provided.

Cylinders must be filled before initial use. All handling, transport, filling and storage of LP gas cylinders must be in accordance with NFPA 58 Storage and Handling of Liquid Petroleum Gases, or CAN/CGA B149.2 Propane Installation Code. Cylinders must be suitably tied down during transport. Do not place any other items on top of cylinders at any time. Cylinders are not to be exposed to excessive temperatures or high heat.

If there is a question on the identity of your unit and of the type of fuel to be used, please look on the data plate. Units are factory equipped for use on only one type of fuel. These units cannot be, and should not be used on other type of fuels. Doing so can cause severe damage to the unit and the installation area and the added risk of serious injury. **Any attempt to operate these smokers on fuels for which they are not design certified voids the manufacturer's warranty.**

Gas tank outlet must have Type 1 gas connection terminal in order to mate with gas hose provided with **Smoker**.

The pressure regulator and hose assembly supplied by the manufacturer with the appliance must be used. Replacement pressure regulators and hose assemblies must be those specified by the appliance manufacturer.

The regulator/hose assembly should be handled carefully to prevent contamination by foreign objects and dirt. The assembly should be inspected before use and any dirt or contamination should be wiped off. In order to insure proper operation, any replacement of the fuel tank regulator assembly has to be done with parts authorized by the smoker manufacturer.

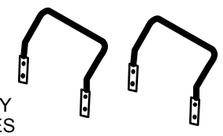
This unit is not to be utilized with a non-self-contained LP-gas supply system.

WARNING!

WARNING: Valve/pressure regulators are factory set to the correct operating pressures. No attempts should be made to adjust these settings!

ASSEMBLY STEP 6
SECURING THE HANDLES

LOCATE THESE PARTS



2 CARRY HANDLES

HARDWARE

HARDWARE BAG

8 NUTS 8 LOCK WASHERS 8 BOLTS

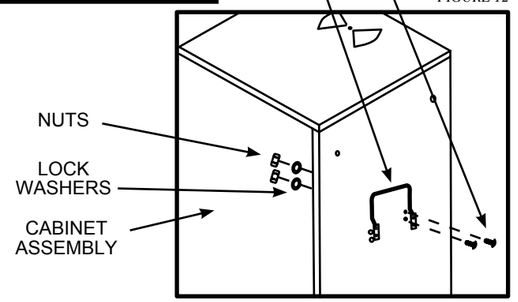
TOOLS NEEDED

PHILLIPS HEAD SCREWDRIVER

1/2" WRENCH

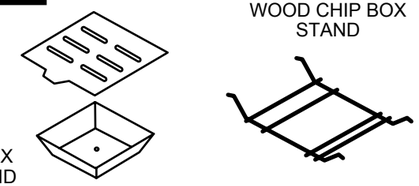
1. Line up the **Carry Handle** with the corresponding holes on the side of the **Cabinet.** The **Handles** must be positioned upright with the bolt holes on the bottom.
2. Insert the **Bolts** from the outside and thread the **Lock Washers** and **Nuts** from the inside of the **Cabinet**. Firmly tighten the **Nuts**. *Figure 12*
3. Complete steps for both sides of the **Cabinet Assembly** and **Carry Handles**.

FIGURE 12



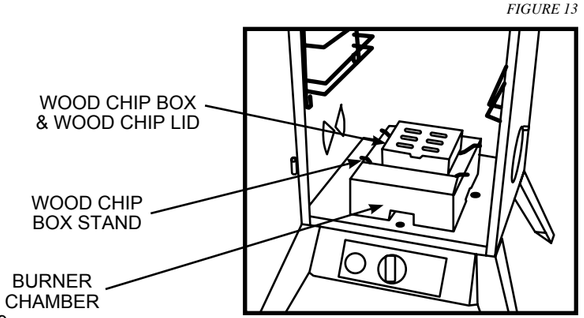
ASSEMBLY STEP 7
WOOD CHIP BOX INSTALLATION

LOCATE THESE PARTS



1. Position the **Wood Chip Box Stand** on top of the **Burner Chamber**, resting in the two notches of the **Stand**.
2. Set the **Wood Chip Box** on top of the **Wood Chip Box Stand**.
3. Place the **Wood Chip Box Lid** on top of the **Wood Chip Box**. *Figure 13*

FIGURE 13



ASSEMBLY STEP 8
WATER BOWL INSTALLATION

LOCATE THESE PARTS

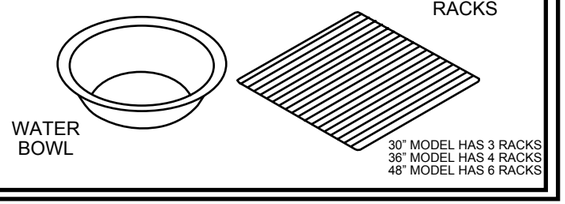
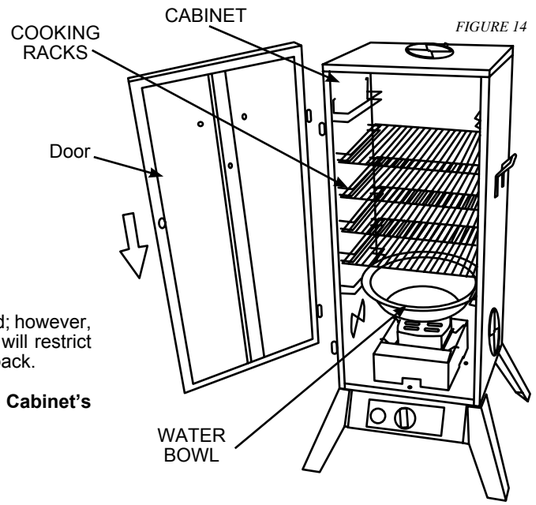


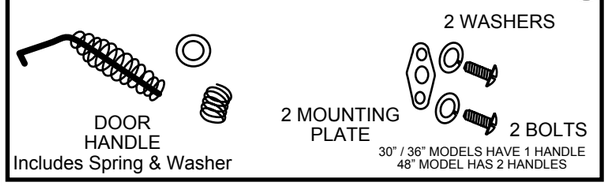
FIGURE 14



1. Slide the **Water Bowl** into the lowest **Rack** position. *FIGURE 14*
2. Insert the **Cooking Racks** into the remaining **Rack** positions as desired; however, do not insert a **Grid** directly over the **Water Bowl** - the **Water Bowl** will restrict heat distribution. For best results, the **Rack** wires should run front to back.
3. Re-mount the **Door Panel** by sliding the **Door's** hinge pins into the **Cabinet's** hinge seats. *FIGURE 14*

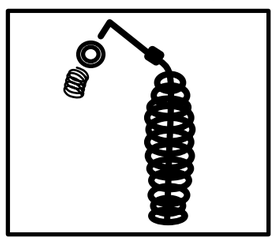
ASSEMBLY STEP 9
HANDLE INSTALLATION

HARDWARE & PARTS — **HARDWARE BAG** (D)



TOOLS NEEDED

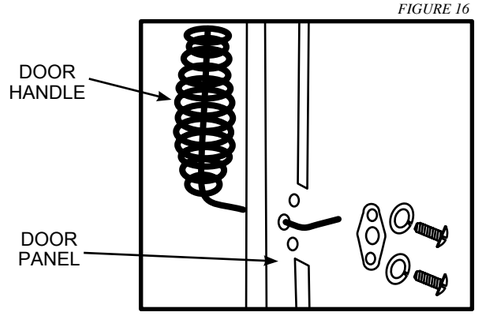
FIGURE 15



1. Slide the washer onto the end of the **Door Handle**, followed by the **Spring**. *FIGURE 15*
2. Feed the **Door Handle** into the hole through the front of the **Door Panel**. *FIGURE 16*
3. From the back side of the **Door Panel**, insert the **Mounting Plate** over the end of the **Door Handle**. *FIGURE 16*
4. With **Lock Washers** placed on the **Bolts**, insert the **Bolts** through the **Mounting Plate**, into the pre-threaded mounts and firmly tighten the **Bolts**.

Repeat steps 1-4 for the **48" Smoker**, as it will have 2 **Handles** to install.

FIGURE 16



ASSEMBLY STEP 10
HEAT INDICATOR INSTALLATION

HARDWARE — **HARDWARE BAG** (E)

NOTE: *This Nut is already threaded onto the Temperature Gauge and must be removed for assembly.*

TOOLS NEEDED

FIGURE 17

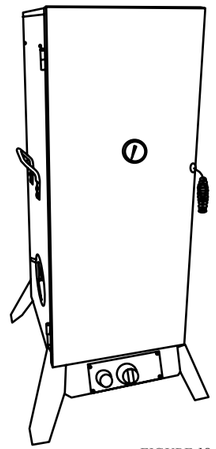
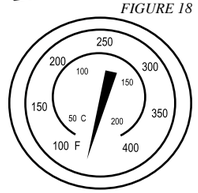


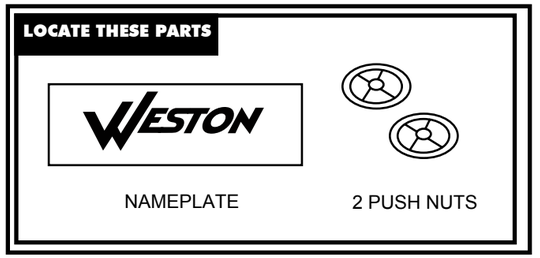
FIGURE 18



1. Remove the **Nut** from the back of the **Temperature Gauge** and insert the **Temperature Gauge** into the **Door Panel**. *FIGURE 17* Make sure the **Temperature Gauge** numbers are positioned right side up. *FIGURE 18*
2. From the back side of the **Door Panel**, place the **Washer** on, then thread the **Nut** onto the **Temperature Gauge**.
3. Tighten the **Nut** firmly, but do not over tighten.

ASSEMBLY STEP 11
NAMEPLATE INSTALLATION

LOCATE THESE PARTS

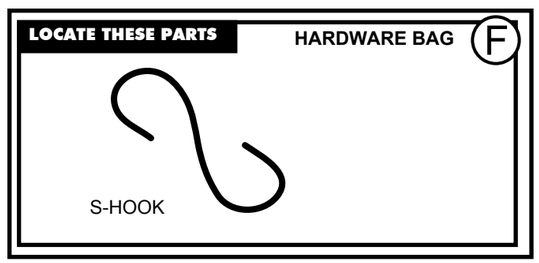


1. Insert the **Name Plate** mounts through the mounting holes in the front of the **Door Panel**. *FIGURE 19*
2. From the inside of the **Door Panel**, securely attach the **Push Nuts** to the **Name Plate** mounts.

FIGURE 19

ASSEMBLY STEP 12
SECURING THE HVR

LOCATE THESE PARTS — **HARDWARE BAG** (F)



1. Place one end of the **S-Hook** around the **HVR** neck. *FIGURE 20*
2. When an LP tank is not attached to the **Smoker**, use the **S-Hook** to hang the **HVR** from the **Carry Handle** on the side of the **Smoker**. This will help prevent dirt and other particles from plugging the end of the **HVR**.

ASSEMBLY IS NOW COMPLETE!
Please follow all instructions and safeguards on the following pages for connecting the LP tank.

FIGURE 20